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**Phytochemical analysis, Antimicrobial and Antioxidant assay of Bhut jolokia pepper**  
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Bhut jolokia belongs to the family Solanaceae which belongs to *Capsicum chinense* species, grown in the North-eastern part of India and held the title of 'world's hottest pepper' from 2007 to 2011 until superseded by Carolina reaper of South Carolina, US. The hotness of chili is mainly due to the presence of capsaicin [N-(4-hydroxy-3-methoxybenzyl)-8-methylnon-trans-6-enamide], with capsaicin content reported to be 0.75 - 4.65 % of its dry weight.

The presented work represents phytochemical analysis, Antioxidant assay, and Antimicrobial activity of Bhut jolokia pepper (*Capsicum chinense* Jacq) extracted by ethanol as solvent. The ethanolic extract of Bhut jolokia pepper showed the presence of terpenoids, steroids, saponins, and flavonoids. The antimicrobial assay was done with varying concentration (250-1000µg/ml) of pepper extract using tetracycline as control by well diffusion method, the extract at 750 µg/ml shown the best inhibition zone, and *Staphylococcus aureus* showed the highest zone of inhibition at all concentration compared to other bacteria species with a maximum zone of inhibition of 27 mm. The DPPH scavenging assay for antioxidant activity at 517 nm showed positive activity for scavenging, scavenging increased with the concentration of extract. Thus, Bhut jolokia could be effective in treating diseases caused by *Staphylococcus aureus* from antimicrobial assay results.